
FOOD SCIENCE TECHNOLOGY

Food Science Technology

College of Science, Engineering & Technology

Department of Biological Sciences

242 Traflet Science Center S • 507-389-2786

Required Minor: Yes. Chemistry.

Refer to the College regarding required advising for students on academic probation.

Program Director: Dorothy Wrigley, Ph.D. (Biology)

Faculty: Joye Bond, Ph.D. (Family and Consumer Science); Mary Hadley, Ph.D. (Chemistry); Gregg Marg, Ph.D. (Biology); Dorothy Wrigley, Ph.D. (Biology).

Recent outbreaks of food borne disease and concern for safe food products for consumers is driving the market for individuals with a degree in Food Science Technology. Graduates can expect to find employment within the food industry and testing laboratories or government laboratories. These positions require a diversified training in both foods and sciences, especially microbiology and chemistry. This undergraduate major is easily adapted for students wanting to continue into graduation education.

POLICIES/INFORMATION

Admission to major is granted by the Department of Biology and follows minimum University admission requirements:

- a minimum of 32 earned semester credits hours
- a minimum cumulative GPA of 2.00

GPA Policy. A minimum GPA of 2.00 must be maintained in the major.

P/N Grading Policy. All courses in the major must be taken for grade.

FOOD SCIENCE TECHNOLOGY BS

Required General Education

BIOL	105	General Biology I (4)
MATH	112	College Algebra (4)
STAT	154	Elementary Statistics (3)

Prerequisites to the Major

BIOL	220	Human Anatomy (4)
CHEM	104	Introduction to Chemistry (3)

Major Common Core

BIOL	106	General Biology II (4)
BIOL	230	Human Physiology (4)
BIOL	270	Microbiology (4)
BIOL	453	Biological Engineering Analysis I (4)
BIOL	478	Food Microbiology and Sanitation (4)
CHEM	201	General Chemistry I (5)
CHEM	202	General Chemistry II (5)
CHEM	305	Analytical Chemistry (4)
CHEM	320	Organic Chemistry I (5)
CHEM	360	Principles of Biochemistry (4)
FCS	240	Nutrition I (3)
FCS	340	Food Science (4)
FCS	444	Experimental Food Science (3)
(Choose 2 credits from the following)		
BIOL	497	Internship I (2-4)
BIOL	499	Individual Study (2-4)

Major Restricted Electives (Choose 3-4 credits)

BIOL	452	Biological Instrumentation (3)
BIOL	467	Industrial Hygiene (3)
CHEM	437	Food Chemistry (4)

General Electives

10 credits of any elective are required. 7 of these must be at the 300-400 level to meet graduation requirement. Calculus (MATH 121) is strongly suggested if graduate study is intended.